



OXFORD  
LANDING



## PRODUCER PROFILE

Estate owned by: Robert Hill-Smith  
Winemaker: Andrew La Nauze  
Total acreage under vine: 300  
Estate founded: 1958  
Region: South Australia  
Country: Australia

## Oxford Landing Sauvignon Blanc 2023

### WINE DESCRIPTION

Welcome to our home. Oxford Landing in South Australia's Riverland is an unforgettable place. Just ask the locals. The beautiful River Murray runs through the imposing, red landscape, filling the community and environment with life and promise. Here, we tend the vineyard that produces our collection of sustainably produced, affordable, vegan wines. They are a taste of our sun-soaked region to be enjoyed in your home.

The grapes were picked in the coolest part of the evening and left on skins after crushing to allow for maximum flavor extraction. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage was fermented on skins, which has added an extra dimension of complexity.

### TASTING NOTES

Pale straw in color with a tinge of green. Fresh and zesty aromas of guava, passion fruit pith, lemon grass and freshly mown lucerne hay. Light-bodied showing layers of fresh lemongrass and papaya flavors.

### FOOD PAIRING

Fine, crunchy acidity helps to focus the taste buds on the finish, which is persistent, clean and utterly delicious when paired with Asian shredded chicken salad.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	20 to 200 feet
Harvest time:	January and February 2020
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

### ANALYTICAL DATA

Alcohol:	10.5%
pH level:	3.34
Residual sugar:	2.7 g/L
Acidity:	5.78 g/L